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4 USDA BULLETIN BOARD

Broadcast by Ruth Van Deman, Bureau of Human Nutrition and Home Economics, in the Department of Agriculture's portion of the National Farm and Home Hour, Friday, July 23, 1943, over stations associated with the Blue Network.

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KADDERLY:

'In Washington, here's Ruth Van Deman with a story on wartime canning.'

VAN DEMAN:

One hot day recently I had a frantic telephone call from a young friend who had recently been married. She was trying her hand at canning for the first time. And here's what she told me:

"I bought a bushel of tomatoes this morning and I started in to take the skins off and get them ready to can. Now I've got all my pans and crocks full. But I still have a lot of tomatoes in the basket. And I know I don't have nearly enough jars."

"How many do you have?" I asked her. I've forgotten now just how many she said--but I think it was something like five quarts and a few pints.

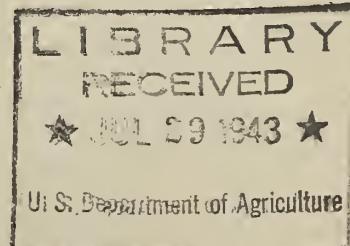
"What I've got to know in a hurry," she went on to say, "is how many more jars I need to buy to hold these tomatoes I have right in the kitchen."

Well, when she learned that a bushel of tomatoes makes about 15 to 20 quarts of canned tomatoes, she had her answer.

Experienced canners aren't likely to get into a jam like that for two reasons: First, they generally know about how many jars of canned food they'll get from a given amount of raw food; And second, they usually have some extra jars on hand so they don't have to figure so closely. But this year every canner wants to make the best possible use of every jar and jar cap. And even the experienced canners can plan better if they have a good table of canning arithmetic. Here's a sample of what I mean; a crate of blackberries containing 24 quart-baskets turns out to be 15 to 24 quarts in the jar. A bushel of snap beans becomes 16 to 20 quarts when canned.

To help people do that figuring easily we have a table of canning arithmetic in our new leaflet on wartime canning. And along with that table, the leaflet gives very concise directions for canning all the common fruits and

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vegetables. Also it has pictures and directions for using the different kinds of jars--new and old.

To get your copy of the canning leaflet, send a postcard to Home Economics, United States Department of Agriculture, Washington 25, D. C. Just ask for the War-Time canning leaflet.

KADDERLY:

Turning now to farm business, here's the market report.

MARKET REPORT

ANNCR: cue and switch

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